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## FISH PLentiful IN NORTH BAY

**Fleet Numbers 10 to 15 Sail  
and Weather Finest  
Known in Years**

A letter from North Bay to the Times reports the following seining fares:

Schs. Fannie A. Smith, 285 barrels salt mackerel; Rob Roy, 120 barrels; Alert, 240 barrels.

Sch. Helen G. Wells was at Souris Thursday, repairing her seine and sailed. In all there are from 10 to 15 sail on the grounds now. Fish are plentiful and the weather for 10 days has been the hottest and calmest known for many years.

The fish taken are three grades, running 90, 120, 30 to the barrel, fat and of the very best quality.

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### Fulton Fish Market Notes.

Receipts were heavier last week by nearly 75 per cent. than those of the preceding week, the total weight of the combined catches being 480,100 lbs. for 55 vessels. Last week only 29 vessels reached port, with a total of 233,350 lbs. of fish.

Bluefish made up more than half of the entire catch this week. Thirty-three vessels with bluefish reached port, the total number of fish being 54,000 with a weight of 270,500 lbs. averaging the weight of each fish at 5 lbs. The preceding week the 16 crafts landed 111,750 lbs. of bluefish. None of the trips last week was large, the biggest catch being 3,500 fish. Of the 33 bluefish vessels, 20 of the crafts had less than 2,000 fish each, and 15 had less than 1,500 fish each. Large and medium bluefish brought 7 to 10c per pound and small 6 to 12c. Snapper bluefish sold at 4 to 5c during the entire week. On Monday, Tuesday and Wednesday bluefish brought the highest prices.

There were six trips of mixed fish in the market, the supply being brought to market on the Port Monmouth boats. There was a total of 1450 bushels, or 116,000 lbs.

Groundfish—Market cod, 2 to 4c; steak cod, 4c to a shilling; haddock, 1 1-2 to 4c; hake, 3 1-2 to 6c, according to size, and pollock, 5 to 5 1-2c.

Halibut—Western white fish was quoted at 9 to 14c, the high prices prevailing during the latter part of the week. Some eastern white fish on Tuesday sold at 15 to 16c.

Some medium Boston mackerel were in the market during the latter part of the week, and sold at 15 to 16c each.

### Halibut Sale.

The halibut fare of sch. Fannie E. Prescott sold to the American Halibut Company for 11 cents per pound right through.

## NICE SHACK FARE FROM CAPE SHORE

**Capt. Firth Only Off Shore  
Arriving Up to Noon  
Today.**

Sch. Fannie E. Prescott, Capt. William Firth, was the only off shore arrival here this morning, bringing a fare of 130,000 pounds, mostly hake and cusk from the Cape Shore, besides 2400 pounds fresh halibut and 10,000 pounds salt cod.

One fare of bluebacks was landed at the Port yesterday afternoon.

### Today's Arrivals and Receipts.

The arrivals and receipts in detail are:

Sch. Fannie E. Prescott, Cape Shore, 2400 lbs. fresh halibut, 130,000 lbs. fresh fish, 10,000 lbs. salt cod.

Str. Nora B. Robinson, seining, 20 bbls small fresh mackerel.

Str. Dolphin, seining, 50 bbls. fresh bluebacks.

### Vessels Sailed.

Sch. Washakie, haddocking.  
Sch. Harriett, haddocking.  
Sch. Jeanette, haddocking.  
Sch. Mary DeCosta, haddocking.  
Sch. John J. Fallon, Boston.

### TODAY'S FISH MARKET.

#### Salt Fish.

Handline Georges codfish, large, \$5 per cwt.; medium, \$4.25; snappers, \$3.00.

Georges halibut codfish, large, \$5; medium, \$4.25.

Eastern halibut codfish, large, \$4.50; medium, \$4; snappers, \$3.

Salt trawl bank codfish, large, \$4.25; medium, \$3.75.

Salt drift codfish, large, \$4.50; medium, \$4.

Cusk, large, \$3; medium, \$2; snappers, \$1.50.

Flitch halibut, 10c per lb.

Hake, \$1.80.

Pollock, \$1.75.

Haddock, \$2.50.

Salt medium mackerel, \$20 per bbl.

#### Fresh Fish.

##### Splitting prices:

Haddock, \$1.10 per cwt.

Western cod, large, \$2.50; medium, \$2.10; snappers, 75c.

Eastern cod, large, \$2.25; medium, \$1.95; snappers, 75c.

Drift cod, large, \$2.40; medium, \$2.

All codfish, not gilled, 10c per 100 pounds less than above.

Hake, \$1.40.

Cusk, large, \$1.80; medium, \$1.25; snappers, 50c.

Pollock, 90c.

Small pollock, 60c per bbl.

Fresh halibut, 11c right through.

Large shore herring, \$3 per bbl. for bait; \$2 to freezer; \$1.75 to salt.

Fresh bluebacks, \$3 per bbl. for bait; \$1.75 to freezer; \$1 to salt.

Fresh mackerel, 10 1-4c per lb. for small.

Fresh shad, \$5 per bbl.

## FANCY PRICES AT NEW PIER

**Large Codfish Brought \$10.50  
Today—Other Grades  
Bring Advance.**

Prices on large codfish went skywards this morning, when the wholesalers at the Boston fish pier paid \$10 to \$10.50 a hundred pounds for this quality of fish, while other grades also commanded an advance over yesterday's prices.

Only 11 fares were at the dock, including two steam trawlers. The Foam had the largest trip, her haul being for \$5,000 pounds, one-half being scrod.

Wholesale dealers paid \$4 to \$4.75 a hundred pounds for haddock, \$10 to \$10.50 for large cod, \$4 to \$5 for market cod, \$2.50 to \$4 for hake, \$4 to \$5 for pollock, \$2.50 for cusk.

### Boston Arrivals and Receipts.

The arrivals and receipts in detail are:

Sch. Pontiac, 40,000 haddock, 5000 cod, 2000 hake.

Sch. A. Piatt Andrew, 26,000 haddock, 2000 cod, 1000 hake.

Str. Foam, 84,000 haddock, 1400 cod.

Str. Spray, 34,000 haddock, 400 cod.

Sch. Mary F. Sears, 10,000 haddock, 10,000 cod, 60,000 hake, 20,000 cusk.

Sch. Ethel B. Penny, 5000 haddock, 3000 cod, 7000 hake, 6000 cusk.

Sch. Mary Edith, 200 haddock, 1000 cod, 12,000 hake, 2000 cusk.

Sch. Actor, 3000 pollock.

Sch. Eva Avina, 4500 pollock.

Sch. Jubilee, 1500 haddock, 12,500 cod, 2000 pollock.

Sch. Mary C. Santos, 27,000 haddock, 3500 cod, 1500 hake.

Haddock, \$4 to \$4.75 per cwt.; large cod, \$10 to \$10.50; market cod, \$4 to \$5; hake \$2.50 to \$4; pollock, \$4 to \$5; cusk, \$2.50.

## GREAT DAMAGE TO FISHERMEN

Ss. Fogota, Capt. Dalton, arrived from the northward at 1.30 a. m. today after the roughest trip for the season. Almost from the time of leaving here bad weather was experienced and when the ship was at Seldom the storm that did so much damage and left so many fishermen destitute, was raging. There were 20 vessels and the Flona sheltered in that harbor. At Red Cliff Islands in Bonavista two schooners were swept from their moorings and driven ashore the crews fortunately getting ashore safely. At Lower Island Cove some 200 boats were destroyed, some being swamped at their moorings and others dashed to pieces against the rocks. At Northern Bay and Grate's Cove the result of the storm was equally disastrous. At the former place one man lost his stage and 150 qtls. of fish, while at the latter place two motor boats valued at \$300 each were lost.—St. John's Herald, Sept. 21.

## MARKET REVIEW ON SALT FIS

Says the Fishing Gazette:  
Codfish is firm and in large demand. Indications point to one of the best catches of codfish ever made the fleet on the Pacific Coast. Stocks are very light there, but fishing fleet is expected to arrive soon.

The reports from the Pacific Coast list the arrival of 348,000 lbs. of fish during the month of August.

In the middle of the past week market for salt fish was a slow one. What demand does assert itself wholly on the hand-to-mouth or there has been no quotable decline in prices, though things lie somewhat buyers' favor at present. Codfish the New York market is unchanged.

"I have never seen the situation so little promise," said the executive head of one of New York's leading salt fish houses last Wednesday. "Business certainly is not good."

As a remarkable condition. From experience in the business I have found that an article like salt fish which ordinarily is considered a staple for the masses, should never be tracked. The trouble probably is that the price is too high in order to fulfill its function as a food for masses, and that is exactly what is contended before there was any. I don't know what my neighbors but I imagine that prices are a bit down. There are lots and lots of fish arriving at Gloucester. The arrivals are heavier than ever before. Perhaps the problem will be solved by more active domestic marketing the goods. The business is in a fierce state. The market dropped on salt codfish \$8 to \$12 a few days ago. It means re-ship the fish back home. The price is not high enough to accept. It looks like a heavy monetary loss. We are not seeking a big mer business and don't think it a sound investment to do so, concluded.

### No Combine Exists.

Says the Fishing Gazette editorially:

Evidently the Government is convinced that no "Fish Trust" exists in Gloucester, Mass. In fact, the investigation conducted in that city to have been a thing of the past. A member of the Fishing Gazette's editorial staff, who has for six years a personal friend and co-worker, ex-Attorney General J. C. McReynolds wrote at length to that retiring official, explaining the exact status of the fish business, and how the fish themselves set prices, as well as the fact that fat and fine mackerel, fall-caught variety are much more desirable than the thin and less satisfactory summer variety. Mr. McReynolds replied with a personal letter, by himself, in which he thanked representative of The Fishing Gazette for the information imparted to



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# SMALL BOATS LAND ON MACKEREL AGAIN

A dispatch to the Times yesterday afternoon from Newport says that the boats were taking mackerel and bluebacks off Long Point yesterday. No statement of the size of the fares is given, however. Small shipments of fresh mackerel are being received each day at Boston, the fish averaging the small kind.

Steamer Nora B. Robinson made another lucky haul in the bay yesterday, securing 20 barrels of small fresh mackerel which were shipped to Boston for today's market.

## Foreign Mackerel.

Report on Irish mackerel by cablegram September 19, stated that the fishing was poor and that the shipments of mackerel from the Emerald Isle at Boston for the week of September 19, amounted to 43 barrels, to all other ports 81 barrels, making a weekly total of 511 barrels.

The market on foreign mackerel in New York has been dull and rather easy of late. Prices have ruled irregular on Norways, and the general trend has been in the buyer's favor, possibly.

The catch of mackerel in Norway: Sea-packed mackerel landed in Norway from the North Sea, salted for export to America, week ending September 5, 1914, 2,254 bbls.; total to date, \$22,650 bbls.

The total catch to same date in 1913 was 9,913 bbls. Total in the coast fishery to same date, 9,425,330 fish, of which 1,618,260 were salted.

The following report was received this week from a leading Norwegian fish house in New York from its Norway headquarters:

"The fishing up to the present has not at all been abundant, and we expect there will be only a limited quantity packed of first class goods. The season has now advanced so far that we can hardly expect to get any more prime summer fish outside of what has already been packed. The prices at which canners are selling between themselves are around Kr. 21 per case unlabeled, with a tendency to go still higher up. The reason for the advance in prices is the difficulty in obtaining deliveries of tin plates, olive oil and tomato sauce. The steamship connections are so irregular that several packers are entirely out of stock of some of the above mentioned goods. On account of the European situation we have been compelled to pay in advance for all of the goods which we have bought, and all this taken into consideration, will advance the prices on sardines considerably."

Said another New York merchant last Wednesday: "Some business has been done in Norway mackerel this last week, and several shipments of real fine autumn mackerel are now on the way. The demand is very brisk, and as usual the first shipment will be cleared at full asking prices. Whether the market will ease off after the first demand has been supplied remains to be seen, and it will entirely depend on the market conditions in Europe. No absolutely reliable reports in regard to the catch of Norway mackerel have come to hand as yet, and we cannot say whether the reports that we have

received are correct or not. Our reports show that the catch has been a small one. The prices asked for and paid by us and others are high but so far we have had no difficulty in disposing of what we have bought. Buyers are willing to pay these prices, knowing that they will get good, fine fat fish from us, and these are now on the way."

"The Norway mackerel situation is very much demoralized," said a leading New York authority last Thursday.

Some New York authorities assert that the Fishermen's Union of Norway is not holding its own, while others vouchsafe no opinion. The union has 10,000 barrels here for sale now and 6,000 en route. There is a difference between the prices of the combination and others. If the market is a live one there may be room enough for all to dispose of stocks.

"You cannot sell anybody any quantity of mackerel," said a leading New York handler this week. The market is demoralized in this country, and there is a belief that the Norway fraternity would like to deprive leading New York factors from the opportunity of acquiring a living profit, even perhaps it might be said that an attempt is being made to sever altogether relations that now exist. Leading American houses whose principal asset comes from the handling of Norway mackerel naturally are apprehensive because of a prospect of their being cut off entirely. However, the two leading Norway houses, and the one representative Swedish house, who have the sponsorship of the Fishermen's Union, and who seem to represent that union, may possibly see the wisdom of compromising with leading New York handlers, for the market is best off when selling organizations of all brought into equal and non-partial play.

The Fishermen's Union have asserted that they are to exact a 5 per cent. commission for themselves, and a like percentage of profit for the fishermen. If the union is looking after the interests of the fishermen, its object may be commended. The union, however, seems unable to hold up the prices which it quoted first off. The result is that the market is demoralized.

Irish, fat, fall caught, is now quoted at \$12 and \$13, instead of \$13 and \$14, as heretofore. There are no other price changes.

Report on Irish mackerel, Liverpool, Eng., Sept. 5: Shipments this week were as follows: To New York, 200 bbls.; to Boston, 552 bbls.; to Philadelphia, 426 bbls.; total, 1,378 bbls. Total shipments to date: 1913 Irish autumn, 28,484 bbls.; 1914 Irish spring, 10,743 bbls.

Catch of mackerel in Norway: Sea packed mackerel from North Sea, salted for export to America, for the week ending Aug. 29, 3,044 bbls.; total to date, 20,396 bbls.; same week in 1913, 4,033 bbls.; total to same date, 6,691 bbls.

Total catch of mackerel in the coast fishery, 9,153,450 fish, of which 1,586,710 were salted; for 1913, 10,773,600, of which 1,251,000 were salted.

## Nova Scotia Fish Market.

With the exception of one article, salmon, the pickled fish market is quite strong and active. Salmon are in very poor demand. Shore herring are selling ex vessel at \$3.75 for number one, and \$3.00 for number two. Spring mackerel ex vessel are worth \$8.50.

The Brazil market is practically closed owing to financial conditions in that country. There are some shipments of dried fish being made to Italy, but very few to Portugal or Spain. The trouble is not that these countries do not want supplies, but that they find it most difficult to pay for them. Shippers here could do quite a large export business if they could sell on the old terms, but with a moratorium declared in many countries and the uncertainty of the financial standing of many foreign houses as a result of the war, the banks now insist on their customers receiving the cash or its equivalent before shipments are sent forward. One or two of the largest Italian houses have been placing funds in New York with which to make fish purchases in these markets and it is hoped that other houses in the same country and in other countries will follow their example. With conditions as they are at the present time we find it quite impossible to make any forecast of what the future has in store in so far as concerns the volume of business in prospect or the values that will rule during the fall and winter months.—Maritime Merchant.

## Portland Fishing News.

A fare of 40 barrels of blueback herring were brought in Sunday by the steamer Calista D. Morrill. The steamer is in command of Capt. Ben Spurling, who in the palmy days of the mackerel industry was looked on as one of the most expert killers on the Maine coast. With the exception of a few small fares of ground fish receipts at the fish wharves were very light. Mackerel have almost entirely disappeared, and but few herring were to be seen in places where they had been so plenty for two days before.

The sch. Fannie Hayden sailed Friday for Cundy's Harbor to load salt fish for Gloucester.

## Worst in Many Years.

Conditions along the Labrador coast this season are the worst in many years, it is reported by Dr. Wilfred T. Grenfell, the well-known missionary. All of the people in Labrador are dependent on the fisheries. In many places the catch this year has been the smallest for a generation, and on the whole the total is much below the average.

Dr. Grenfell has informed the Colonial government that there is certain to be much distress among the Labrador fisherfolk, and he urges that measures be taken for their relief.

Cases of beri-beri have become frequent along the coast due, it is believed, to insufficient food.

## From the Labrador.

The following vessels have arrived from Labrador to their respective ports, and report for the following catches:

Wesleyville—Challenge, 200; Passo, 200; Maybell, 500; Stanley G. Barbour, 800; Beothuk, 500; Hephzibah, 500; Ocean Traveller, 700; Lorne Doone, 600; Cecil Bell, 600; Ivy, 300; P. H. 140; Camperdown, 700; Britannic, 300.  
King's Cove—H. Wentzell, 400.  
Herring Neck—Laura B. 750.

## New Industry at Owl's Head.

A company is being organized at Owl's Head, Halifax County, by E. N. Parker, for the purpose of putting up bait in a preservative that will keep it perfectly fresh. Mr. Parker writes up that the preservative they intend to use will keep herring, squid, or clams in a fresh condition for at least six months. He is organizing a company to be called the Nova Scotia Bait Company, to proceed with the preparation of the article in question and the supplying of it to fishermen. He will be glad to hear from any person who is interested.—Maritime Merchant.

## Southern Fishing Notes.

The fishing boats of the Campeche Fish Company of Gulfport, Miss., have been making some good-sized catches of late. One day last week three of the company's fleet put into port from the snapper banks with a combined haul estimated at 20,000 pounds of snapper. Manager McIntosh says the company is not having any difficulty in disposing of stock. A part of each catch goes to New Orleans, La.

## New Maine Firm.

The Maine Fisheries Co., of Portland Harbor, has been incorporated with capital of \$25,000. Incorporated President, A. B. Smith; treasurer, H. Parker, Bernard.

## Vancouver Fish Exports.

In 1912 exports of fish to the United States from Vancouver, B. C., amounted to \$107,333.

## CAR SERVICE TO FISH PIER.

Public Service Commission Will give Hearing on Petition.

The Boston Fish Market Corporation has petitioned the Massachusetts Public Service Commission to require the Boston Elevated Railway Company to furnish street-car service to the fish pier and the Commonwealth Pier at South Boston. The commission will give a hearing on the matter on October 8.

In its petition the Fish Market Corporation, through its attorneys, Pelletier, McIsaac & Webber, calls attention to the development of that section of the Boston waterfront and states that the removal of the fish business to South Boston "was of assistance in carrying out the plans of the Commonwealth and was made in expectation that all public utilities of Boston would join in rendering every assistance toward the success of this governmental enterprise." Reference is also made to the necessity of thousands of employees, traders and the public generally to go to the pier daily, and that, because of the lack of street railway facilities, it is necessary for the public to walk a distance from the nearest car line. Much complaint has been made, the petition states, because of the difficulty of access to the piers.

The petition asks that the Elevated be ordered to extend its tracks from Summer street over the viaduct recently constructed by the Commonwealth, D street to Northern avenue and thence over Northern avenue to Atlantic avenue, and to operate passenger cars at frequent intervals over the route.